



The Friday Club Menus, Vol. 1: A Cape Cod Cook Book (Classic Reprint)

By Friday Club

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from The Friday Club Menus, Vol. 1: A Cape Cod Cook Book Then have potatoes all sliced thin, put in kettle with onion and pork; cook until potatoes are soft, then put in the clams well chopped. Last put in clam water and one quart of milk and plenty of butter. Serve with crackers on top of chowder. Oyster Stew. Put one pint of oysters in pan over fire. Add a good-sized piece of butter, a sprinkle of pepper and a little salt. Let cook until the edges of oysters curl up, then set on back part of stove. Put one quart of milk in double boiler. When hot (do not let it boil or it will surely curdle) add oysters and serve at once. Corn Chowder. Fry out a slice of salt pork cut in cubes. Add eight potatoes and two small onions sliced. Cover with water and boil until potatoes are done. Add one pint of milk and one can of corn, and season with pepper and salt. About the Publisher Forgotten Books publishes...

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